Name(s) _____

School _____   Region _____   Sub-region _____

GARDE MANGER RUBRIC

Instructions: Check the indicators demonstrated by the student. Circle the score that best describes the level of the performance based on the indicators for each element. Write positive, constructive comments to help participants identify their strengths and areas for improvements.

SELF INTRODUCTION				SCORE
❑ States name	❑ State project that will be completed ❑ Maintains eye contact		❑ Speaks clearly with appropriate voice level ❑ Offers hand and gives firm handshake	
Does not attempt self-introduction. **SCORE** **0**	Attempts introduction and/or exhibits **3 or fewer indicators**. **SCORE** **1** **2** **3**	Introduction lacks confidence and/or exhibits **4 indicators**. **SCORE** **4**	Confident, clear self-introduction exhibiting **all 5 indicators**. **SCORE** **5**	**Comments:**

PROFESSIONAL APPEARANCE/ATTIRE/GROOMING			
❑ Clean, pressed uniform acceptable to commercial food service ❑ Uniform is appropriately sized to body ❑ Shoes are clean and safe ❑ No jewelry		❑ Hair is controlled, clean and away from face ❑ Clean nails, short nail length and no nail polish ❑ Light makeup or no makeup ❑ Body is free of odors and strong fragrances	
Non-professional appearance, attire and/or grooming and/or exhibits **5 or fewer indicators**. **SCORE** **0** **1** **2** **3**	Neat appearance, attire and grooming but lacks polish and/or exhibits **6-7 indicators**. **SCORE** **4**	Professional appearance, attire and grooming exhibiting **all 8 indicators**. **SCORE** **5**	**Comments:**

DEMONSTRATES BASIC KNIFE CUTS**			
❑ Distinguishes verbally between names, shapes and dimensions of cuts ❑ Demonstrates proper shapes and dimensions of cuts ❑ Completes 2 ounces of each designated cut – 1 ounce only for Brunoise		❑ Cuts are uniform and consistent ❑ Demonstrates all three cuts safely and according to industry standards.	
Fails to demonstrate cuts safely and correctly. **0 indicators** **SCORE** **0**	Demonstrates only one knife cut efficiently and according to industry standards and exhibits **3 or fewer indicators.** **SCORE** **1** **2** **3** **4** **5** **6**	Demonstrates 2 knife cuts efficiently and according to industry standards and exhibits **4 indicators.** **SCORE** **7** **8**	Demonstrates all 3 knife cuts efficiently and according to industry standards exhibiting **all 5 indicators.** **SCORE** **9** **10**

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SANITATION					SCORE

❑ Washes hands completely (minimum 20 seconds) ❑ Maintains clean area (sanitary) as work progresses ❑ Keeps all ingredients at proper
❑ Re-wash hands when soiled or contaminated ❑ Left area clean and sanitized for the next participant storage/holding temperatures
❑ Cleans and sanitizes area before starting ❑ Prevents cross contamination (e.g. raw proteins, dips, etc.)

Unsanitary situation creates unsafe product.	Safety concerns need to be addressed and/or exhibits **4 or fewer indicators**. **SCORE 1 2 3**	Minimal safety concerns during event and/or exhibits **5-6 indicators**.	Follows safety practices exhibiting all **7 indicators**.	**Comments:**	
SCORE 0	**4 5 6**	**SCORE 7 8**	**SCORE 9 10**		

DEMONSTRATES FRENCH KNIFE, PARING KNIFE, SPECIAL TOOLS AND CUTTING BOARD					

❑ Knives are gripped properly for intended use ❑ Blade never faces the participant
❑ Cutting motions are even, smooth and efficient ❑ Point of the blade is held towards the floor if carried away from the cutting board
❑ Blade glides against the knuckles of the fingers of guide hand ❑ Food cut on cutting board placed on non-skid mat or damp towel and not in hand
❑ Fingertips on guide hand are curled under, out of the way of the blade ❑ Demonstrates proper use of at least 3 additional tools from specified list
❑ Food item is held firmly with guide hand so it does not slip

Does not use French or Paring knife, special tools, cutting board or uses them in an unsafe manner.	Ineffective use of French and Paring knife, special tools and cutting board and/or exhibits **4 or fewer indicators.**	Adequate use of French and Paring knife, special tools and cutting board and/or exhibits **5-7 indicators.**	Effective and safe use of French and Paring knife, special tools and cutting board exhibiting all **9 indicators.**	**Comments:**	
SCORE 0	**SCORE 1 2 3** **4 5 6**	**SCORE 7 8**	**SCORE 9 10**		

DEMONSTRATES USE OF STEEL					

❑ Maintains a 20 degree angle when using steel ❑ Continues with smooth, even motions
❑ Use equal swipes on each side of knife ❑ Covers length of blade

Fails to use steel.	Uses steel incorrectly and/or exhibits **2 or fewer indicators.**	Use of steel needs improvement and/or exhibits **3 indicators.**	Uses steel safely and correctly exhibiting **all 4 indicators.**	**Comments:**	
SCORE 0	**SCORE 1 2 3**	**SCORE 4**	**SCORE 5**		

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QUALITY OF PRODUCT ***			SCORE
❑ Freshness ❑ Appropriate texture based on recipe	❑ Consistency (size, shape) based on preparation and product ❑ Taste appropriate to product		
Minimal or lacking in quality and/or exhibits **1 or fewer indicators** SCORE 0 1 2 3 4 5	Fair to good quality, meets **2-3 indicators** SCORE 6 7 8	Excellent quality, meets or exceeds industry standards, exhibits all **4 indicators** SCORE 9 10	**Comments:**

PRODUCT PRESENTATION AND DISPLAY*			
❑ All project is edible, excluding wooden picks and wooden skewers (centerpieces/garnishes may contain fresh fruit/vegetable by-products) ❑ Displayed on glass, mirror, metal or other non-porous, non-toxic surface, free of fingerprints, surface defects (e.g. chips, water and food spots)	❑ Color, Texture and Shape Variation ❑ Tray is appropriate size in proportion to foods used ❑ Common theme is evident throughout tray	❑ Appropriate serving size and number ❑ Food is easy to handle so 1 piece may be removed without ruining the arrangement ❑ Serving portions arranged artistically and proportionately	
Haphazardly created with obvious errors and/or exhibits **4 or fewer indicators.** SCORE 0 1 2 3 4 5 6 7 8	Completed product but display lacks appeal and/or exhibits **5-6 indicators.** SCORE 9 10 11 12 13	Artistically and pleasingly presented garde manger tray exhibiting **7-8 indicators.** SCORE 14 15	**Comments:**

JOB SHEET				
❑ Includes all necessary information (name, school, title of project, use of cold appetizer tray, supplies, tools, preparation procedures, safety cautions, illustrations for tray, sequence of tray assembly) in a logical, sequential order ❑ Correct spelling and correct grammar		❑ Professional, business-like manner, typed or word-processed avoiding white-out, torn pages, wrinkles, etc. ❑ Brings 4 copies into the competition area		
Job sheet is not available for evaluation. SCORE 0	Lacks the necessary information and/or exhibits **2 or fewer indicators.** SCORE 1 2 3 4 5 6	Minimal or partial information prevents reproduction of garde manger tray and/or exhibits **3 indicators.** SCORE 7 8	Complete, accurate job sheet enabling successful reproduction of garde manger tray exhibiting all **4 indicators.** SCORE 9 10	**Comments:**

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USE OF TIME AND MOTION MANAGEMENT					SCORE
❑ Task completed within time limit or earlier ❑ Specific tasks completed in a logical sequence		❑ Used time to effectively demonstrate necessary skills ❑ One of each item is demonstrated in front of evaluators		❑ Even paced; did not rush ❑ Follows job sheet	
Work space unorganized and/or ran out of time. SCORE 0	Lack of organization and/or time management and/or exhibits **3 or fewer indicators.** SCORE 1 2 3 4 5 6	Completed tasks in organized manner and/or exhibits **4-5 indicators.** SCORE 7 8	Organized and efficient exhibiting **all 6 indicators.** SCORE 9 10	**Comments:**	

DEMONSTRATES KNOWLEDGE					
❑ Demonstrates knowledge of products used on trays ❑ Explains concept/theme of tray ❑ Communicates procedures correctly and confidently during demonstration ❑ Demonstrates knowledge of methods and processes specifically related to the tray					
Fails to answer questions. **0 indicators** SCORE 0	Partial answers shows limited knowledge and/or lack of skill and/or confidence. **1-2 indicators** SCORE 1 2 3 4 5 6	Communicates procedure during demonstration only when asked and/or answers most questions correctly. **3 indicators** SCORE 7 8	Communicates procedures correctly and confidently while demonstrating and answering all questions correctly, concisely and confidently. **4 indicators** SCORE 9 10	**Comments:**	

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TALLY SHEET		

Regional/State Rating

3 STAR Rating   90 -100 pts.
2 STAR Rating   70 - 89 pts.
1 STAR Rating   1 - 69 pts

PAGE 1 TOTAL _____   Total (Evaluators please initial after rating)   _____

PAGE 2 TOTAL _____   Verification of Total Scores (Please Initial)   _____

PAGE 3 TOTAL _____   Room Consultant (Event Chairperson)   _____

PAGE 4 TOTAL _____   Lead Consultant (Tally Room)   _____

EVENT TOTAL_____   Final Verification   _____

*   First Tiebreaker   ** Second Tiebreaker *** Third Tiebreaker   (for tiebreaker use total score for criteria)